

# TV Is Traditional, Too...

THEIR TURKEY AT JIM DANDY... BECAUSE THEY KNOW THEY'RE GETTING THE VERY FINEST FAMILY TURKEY THEY WILL REMEMBER FOR A GOOD LONG TIME. WHY? BECAUSE JIM DANDY IS RAISED FOR PLUMP, TENDER, DELICATELY FLAVORED MEAT... RAISED ON A SPECIAL FEEDING PLAN... BROUGHT TO YOU AT THE PEAK OF PERFECTION.

AVAILABLE ONLY AT JIM DANDY

U.S.D.A. INSPECTED

# Turkeys 33¢ LB.

IF YOU JUST CAN'T AFFORD TO BUY YOUR TURKEY AT JIM DANDY... "PLUMP, MOUTH-WATERING LEGS AND THIGHS."



**TOM TURKEYS 35¢ lb.**  
MISSION BRAND... U.S.D.A. "A" TOMS... LOADED WITH AMPLE PORTIONS OF RICH, WHITE MEAT... PULL TENDER BREASTS... PLUMP, MOUTH-WATERING LEGS AND THIGHS.

**HEN TURKEYS 39¢ lb.**  
MISSION BRAND... U.S.D.A. GRADE A... THESE YOUNG HENS ARE JUST THE RIGHT SIZE AND AGE FOR MAXIMUM FLAVOR AND TENDERNESS... HERE IS REAL EATING PLEASURE, WITH PLENTY OF THICK SLICES ON THEIR FULL, MEATED BREASTS... AND PLENTY OF GRAND, GOOD EATING ON THEIR DELICIOUS DRUMSTICKS AND JUICY JOINTS.

**PORK ROAST 35¢ lb.**  
FRESH, PICNIC SHOULDERS... YOU'LL LOVE THE RICH, CORN-FED FLAVOR.

**PORK STEAK 59¢ lb.**  
FRESH, EASTERN, GRAIN-FED PORK... DELICIOUS EATING ANY TIME.

**GROUND CHUCK 53¢ lb.**  
FRESH, "PRECISION-CUT CHUCK... LOADED WITH RICH, NATURAL FLAVOR.

**PORK SAUSAGE 49¢ lb.**  
RATH'S BLACK HAWK... HOT OR REGULAR PORK SAUSAGE.

**OYSTERS 12-oz. Jar 59¢**  
FRESH, NORTHERN OYSTERS... MAKES DRESSING FOR YOUR TURKEY TASTY, TENDER AND DELICIOUS.

**OYSTERS 8-oz. Can 69¢**  
FRESH, EASTERN OYSTERS... SELECT SIZES... PERFECT FOR TURKEY STUFFING.

**BACON SLICED 59¢ lb.**  
HORMEL MINNESOTA... LEAN, MEATY, HICKORY SMOKED... THROUGH AND THROUGH.

**JIM DANDY DELICATESSEN**

**CANNED HAMS**

DUBUQUE CANNED HAMS... ALL MEAT... 79¢ lb.  
NO WASTE... 8 1/2 TO 10 POUND SIZES.

**CREAM CHEESE**

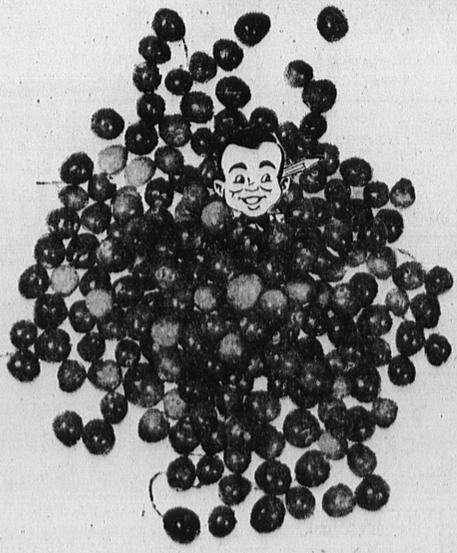
BORDEN'S 29¢ 8-oz. 2 for 25¢ 3-oz.  
BORDEN'S... FOR USE IN MANY FINE HOLIDAY DISHES.

HOLIDAY POULTRY... COMPLETELY "OUR OWN"... THE BEST IN THE BUSINESS... THESE ARE THE BEST.

# Free 69¢ LB.

- 23c
- 29c
- 15c
- 17c
- 19c
- 59c
- 27c
- \$2.99
- \$3.99
- 2 for 49c
- 2 for 49c

# Firm Bright-Red Cranberries



FRESH OCEAN SPRAY

EVERYONE LOVES THE FLAVOR OF FRESH, TANGY CRANBERRIES. THEY BRING OUT THE TRUE TASTE OF TURKEY... ADD MAGIC TOUCH TO YOUR MENU WITH THESE BRIGHT RED, PERKY BERRIES.

# 17¢ LB.

RED, CRISP JONATHANS... MOUNTAIN GROWN

**APPLES 2 lbs. 19¢**

SUPERIOR FOR HOLIDAY PIES, APPLESAUCE OR DUMPLINGS

**NUTS 3 LBS. \$1**

WALNUTS... ALMONDS  
PECANS... FILBERTS  
BRAZILS... CHESTNUTS

**Jim Dandy**  
Lucky Stores, Inc.

TORRANCE... BELL... LONG BEACH... LOMITA, HARBOR CITY AREA

## If Your Turkey Is Underdone or Undone, It May Be Your Undoing

By ROY O. GILBERT, M.D., County Health Officer

Properly cooked turkey is good any time of the year but its appetite appeal is perhaps greatest on Thanksgiving Day. But, although an excellent and nutritious food, turkey may nevertheless be the cause of food infection if insufficiently cooked.

Occasionally, turkeys and certain other fowls are infected with a food poisoning germ (belonging to the Salmonella group of bacteria) that should be destroyed in the cooking process. In order to ensure their destruction, however, it is necessary to cook turkey the required length of time at the proper temperature. To lessen either the cooking time or the temperature is a risky business for the diner.

**Refuse It!**  
Many individuals have discovered that turkey, or other poultry, slices thinner and easier when underdone. People who are served such food should refuse it.

Salmonella infection, is usually evident from seven to 72 hours after eating food contaminated with Salmonella organisms and the illness may last as long as 10 days. Symptoms include severe diarrhea, vomiting, prostration, and abdominal pain. The severity of the attack usually depends upon the degree of contamination and the amount of contaminated food that is eaten.

Since frozen turkeys are often improperly thawed before cooking, some food poisonings or spoilage have resulted from their use. Generally speaking, according to experts in food preparation, there is no safer place to thaw a bird than the cold refrigerator.

**Cover With Paper**  
Freezer wrappers should be removed and the turkey covered with loose waxed paper. Two or three days in the refrigerator is needed to thaw out a large bird (14 pounds and over) but 24 hours is usually enough for one that weighs less than that.

Directions written on the wrapper of turkeys purchased in markets often give thawing instructions and they should be followed meticulously.

Advice on stuffing the turkey includes the warning not

to prepare the stuffing in advance or stuff the turkey until it is ready to put in the oven. After last-minute preparation, the stuffing should be packed in loosely to permit expansion during the cooking process.

Leftover turkey will keep longer if the stuffing is removed from the bird and refrigerated in a separate container. Ready-stuffed turkeys are also on the market and are usually accompanied by cooking directions. If no such guide is included, they should be defrosted and cooked according to the rules already given.

**Follow Chart**  
This chart of oven temperatures, issued by the Poultry and Egg National Board, gives the approximate time to cook chilled stuffed turkeys:

Oven Weight (lb.)	Oven Temp. (F.)	Cooking Time (min. per lb.)
8-10	325°F	25-30
10-14	325°F	20-18
14-18	300°F	18-15
18	300°F	15-13
20	300°F	15-13

Unstuffed turkeys, or stuffed birds at room temperature, require approximately five minutes per pound less time. The board also reminds the housewife to add three or four lbs. to the weight of an eviscerated turkey to get the approximate oven weight of a stuffed bird.

**Watch Temperature**  
If the housewife prefers to cook the turkey in aluminum foil, the oven temperature should be higher. For all weights of foil-wrapped turkey oven heat is maintained at 450°F. The safe timetable for this method of cooking is:

Oven Weight (lb.)	Cooking Time (min. per lb.)
6 to 9	16
10 to 14	13 1/2
15 to 18	10
19 to 24	8 1/2

All this sounds complicated but the procedure is just as easy as incorrect methods. And, if the turkey is properly prepared and cooked, the pleasure of the Thanksgiving dinner will not be spoiled by the aftermath of a distressing illness.

As long as the supply lasts, a booklet of turkey recipes will be mailed to anyone sending a card of request to the Los Angeles County Department, Health Education, 241 N. Figueroa St., Los Angeles 12.

## Garden Chatter

By LORING BIGELOW

This is the time of the year when you should look over your pruning equipment and get it in tip top shape for major pruning jobs ahead of you in December and January. Be certain that your hand pruning shears, loppers or two foot pruners, and pruning saw are in good working order, clean and sharp. Check further to see if you have prun-



**As I See It**  
When Russia's Sputnik sputtered across the sky at 18,000 M.P.H. it sparked a lot of talk among missile experts and innocent bystanders about space stations and trips to the Moon and other celestial whistles. Of course, space cruisers still have more bugs in them than a neglected corn field... but there's no doubt they're on the way. And what seems amazing to us will seem as natural 50 years from now as soap operas do today.

There is also talk of satellites being rigged with TV and bombs... which would make a bombing set-up out of this world. As an enemy country turns under the satellite, you just watch the TV screen... and pull the trigger. Or a bombardier can perch up in the rocket; Volunteers take one step forward.

In Buffalo a woman was accused of striking her roommate "on and about the face with a beefsteak." Sounds like a pretty raw deal... You may like your steaks cooked rare or medium—but we know you want your tonsorial work to be "well done." Our expert barbers and hair stylists are up-to-the-minute with knowledge and equipment to keep you looking your best. Try us once, and you'll want to come back regularly to Handy Andy's, 1101 Crenshaw Blvd. Visit our Merle Norman Studio.

ing compound on hand to cover the major wounds.

If you do not have any pruning equipment do not borrow your neighbors but make your own purchase. It is almost a necessity to have a pair of hand pruners which will take smaller twigs and branches. Buy a good pair and they will last for years. There are many types on the market so visit your dealer and try out a few to fit the grip of your hand. Remember that these pruners are designed primarily for smaller cuts and do not try to take too large a branch with them.

**For the large cuts you should use either loppers or a regular pruning saw.** If your budget won't stand the purchase of both these, I think that the pruning saw is the most important. There is almost no pruning that cannot be done with a saw. You should have both, but if you cannot, buy a saw.

This is also a good time to check over your dormant spray material, and see that you have sufficient quantity to complete this major job which is also coming up shortly. I try to schedule my first cleanup day to follow the pruning season there is no reason to spray your plants and then cut the branches away.

At the same time, take another look at your sprayer and see that it too is in good working condition. If not get it fixed up this week for there is nothing more irritating than to suddenly run short of material while spraying or to use a sprayer that is not working properly and then have to drop everything and run down to your dealers for help.

**TOBACCO PRODUCER**  
Until the latter part of the 19th century, Brazil was the world's most important producer of tobacco.